



Poisson Cru (Tahitian Raw Fish Salad)

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb Raw Fish Sashimi i.e. fresh tuna

2 Medium Tomatoes

1/2 Medium Red Onion

1 Medium Cucumber

1 Green Onion

2 Limes

1/2-1 Can Coconut Milk (depends on your taste)

Salt & Pepper to taste

Instructions

Prepare a dish with salt and cold water. Cut fish into cubes and add to salt water. Let sit for 10-15 minutes. This process actually "cooks" the fish as well as giving it some salty taste.

In the meantime, in a bowl chop/dice all tomatoes, red onion, green onion, and cucumber. Add lemon juice and salt and pepper to taste.

Fold in fresh fish and mix all ingredients together.

Just before serving, add coconut milk. Do not refrigerate after adding coconut milk.
Serve immediately.

Serves 4-6.

***Note:** I had this fresh recipe in Tahiti. Instead of using salt water they use their own ocean water and a cru fish which is a specialty on the island. It's not the same as having it there but it's a delicious and healthy recipe.*